



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # 291-0045

PROPERTY LOCATION: 212 W. Glebe Rd. (Shopping Center address 206 W. Glebe Rd.) ^{Parcel Address/}

TAX MAP REFERENCE: 015.01-08-06 **ZONE:** NR

APPLICANT:

Name: Marcus Williams

Address: 212 W. Glebe Road, Alexandria, VA 22305

PROPOSED USE: Restaurant

THE UNDERSIGNED, hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 4-11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria staff and Commission Members to visit, inspect, and photograph the building premises, land etc., connected with the application.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article IV, Section 4-1404(D)(7) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Director of Planning and Zoning on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

Marcus Williams

By: M. Catharine Puskar, Atty. M. Catharine Puskar by e.m 6/21/11

Print Name of Applicant or Agent	Signature	Date
<u>Walsh, Colucci, Lubeley, Emrich & Walsh, PC</u>	<u>703-528-4700</u>	<u>703-525-3197</u>
<u>2200 Clarendon Blvd., #1300</u>	Telephone #	Fax #
Mailing/Street Address	<u>cpuskar@arl.thelandlawyers.com</u>	<u>emckeeby@arl.thelandlawyers.com</u>
<u>Arlington, VA</u>	City and State	Zip Code
<u>22201</u>	City and State	Zip Code
	Email address	

ACTION-PLANNING COMMISSION:	DATE:
ACTION-CITY COUNCIL:	DATE:

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 212 West Glebe Road, I hereby
(Property Address)
 grant the applicant authorization to apply for the restaurant use as
(use)
 described in this application.

Name: BON SUK SHIM Phone: (240) 676-4030

Please Print
 Address: 11612 LAKE POTOMAC DR POTOMAC MD Email: shim8484@gmail.com

Signature:  Date: 6/21/11

1. Floor Plan and Plot Plan. As a part of this application, the applicant is required to submit a floor plan and plot or site plan with the parking layout of the proposed use. The SUP application checklist lists the requirements of the floor and site plans. The Planning Director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver.

Required floor plan and plot/site plan attached.

Requesting a waiver. See attached written request.

2. The applicant is the (check one):

Owner

Contract Purchaser

Lessee or

Other: _____ of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant or owner, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent.

Please see page 3.

OWNERSHIP AND DISCLOSURE STATEMENT

Use additional sheets if necessary

1. Applicant. State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. Marcus Williams	212 West Glebe Road Alexandria, VA 22305	100%
2.		
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 212 W. Glebe Road (address), unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. Ku Shim Partnership	206 West Glebe Road Alexandria, VA 22305	
2.		
3.		

3. Business or Financial Relationships. Each person or entity listed above (1 and 2), with an ownership interest in the applicant or in the subject property is required to disclose any business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the 12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review.

Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. N/A Marcus Williams	none	
2. Ku Shim	none	
3.		

NOTE: Business or financial relationships of the type described in Sec. 11-350 that arise after the filing of this application and before each public hearing must be disclosed prior to the public hearings.

As the applicant or the applicant's authorized agent, I hereby attest to the best of my ability that the information provided above is true and correct.

6/21/11

Date

Marcus Williams

By: M. Catharine Puskar

Printed Name

M. Catharine Puskar by EM

Signature

USE CHARACTERISTICS

4. The proposed special use permit request is for (*check one*):

- a new use requiring a special use permit,
- an expansion or change to an existing use without a special use permit,
- an expansion or change to an existing use with a special use permit,
- other. Please describe: _____

5. Please describe the capacity of the proposed use:

A. How many patrons, clients, pupils and other such users do you expect?
Specify time period (i.e., day, hour, or shift).

200 patrons per day

B. How many employees, staff and other personnel do you expect?
Specify time period (i.e., day, hour, or shift).

14 employees per day, with a maximum of 7 persons per shift

6. Please describe the proposed hours and days of operation of the proposed use:

Day: 7 days per week

Hours: 6:00 am to 11:00 pm

7. Please describe any potential noise emanating from the proposed use.

A. Describe the noise levels anticipated from all mechanical equipment and patrons.

No noise is expected to emanate from the interior
of the restaurant.

B. How will the noise be controlled?

N/A

8. Describe any potential odors emanating from the proposed use and plans to control them:

No odors will emanate from inside the restaurant.

9. Please provide information regarding trash and litter generated by the use.

A. What type of trash and garbage will be generated by the use? (i.e. office paper, food wrappers)
Typical food, disposable plates and utensils trash.

B. How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week)
Approximately 1,000 pounds of trash per week.

C. How often will trash be collected?
Trash collection to occur three times per week.

D. How will you prevent littering on the property, streets and nearby properties?
Trash recepticals provided and Staff to monitor outside of restaurant.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

Yes. No.

If yes, provide the name, monthly quantity, and specific disposal method below:

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

Yes. No.

If yes, provide the name, monthly quantity, and specific disposal method below:

General cleaning and degreasing solvents.
(Common/standard cleaning products)

12. What methods are proposed to ensure the safety of nearby residents, employees and patrons?

Proper lighting and video camera for safety/security.

ALCOHOL SALES

13.

A. Will the proposed use include the sale of beer, wine, or mixed drinks?

Yes No

If yes, describe existing (if applicable) and proposed alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales.

Proposal to include the sale of beer, wine, and
mixed drinks for on-premises consumption only.

PARKING AND ACCESS REQUIREMENTS

14. A. How many parking spaces of each type are provided for the proposed use:

100 Standard spaces
-- Compact spaces
4 Handicapped accessible spaces.
-- Other.

Planning and Zoning Staff Only Required number of spaces for use per Zoning Ordinance Section 8-200A _____ Does the application meet the requirement? <input type="checkbox"/> Yes <input type="checkbox"/> No

B. Where is required parking located? (check one)

on-site
 off-site

If the required parking will be located off-site, where will it be located?

PLEASE NOTE: Pursuant to Section 8-200 (C) of the Zoning Ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

C. If a reduction in the required parking is requested, pursuant to Section 8-100 (A) (4) or (5) of the Zoning Ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

Parking reduction requested; see attached supplemental form N/A

15. Please provide information regarding loading and unloading facilities for the use:

A. How many loading spaces are available for the use? 1

Planning and Zoning Staff Only Required number of loading spaces for use per Zoning Ordinance Section 8-200 _____ Does the application meet the requirement? <input type="checkbox"/> Yes <input type="checkbox"/> No
--

B. Where are off-street loading facilities located? N/A

C. During what hours of the day do you expect loading/unloading operations to occur?
Anticipated to occur between 9:00 am to 5:00 pm.

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
Approximately 3 times per week.

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?

Street access is adequate.

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? Yes No
 Do you propose to construct an addition to the building? Yes No
 How large will the addition be? N/A square feet.

18. What will the total area occupied by the proposed use be?
2,830 sq. ft. (existing) + 0 sq. ft. (addition if any) = 2,830 sq. ft. (total)

19. The proposed use is located in: (check one)
 a stand alone building
 a house located in a residential zone
 a warehouse
 a shopping center. Please provide name of the center: The Glebe Road Shopping Center
 an office building. Please provide name of the building: _____
 other. Please describe: _____

End of Application



APPLICATION

RESTAURANT

All applicants requesting a Special Use Permit or an Administrative Use Permit for a restaurant shall complete the following section.

1. How many seats are proposed?
 Indoors: 100 Outdoors: _____ Total number proposed: 100

2. Will the restaurant offer any of the following?
 Alcoholic beverages (**SUP only**) X Yes _____ No
 Beer and wine — on-premises X Yes _____ No
 Beer and wine — off-premises _____ Yes _____ No

3. Please describe the type of food that will be served:
Cooked, cold, and pre-packaged foods and beverages.
International foods, such as Ethiopian, Caribbean, Spanish,
and American.

4. The restaurant will offer the following service (check items that apply):
 X table service _____ bar X carry-out X delivery

5. If delivery service is proposed, how many vehicles do you anticipate? 1
 Will delivery drivers use their own vehicles? X Yes _____ No
 Where will delivery vehicles be parked when not in use?
On premises in parking lot.

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?
 X Yes _____ No
 If yes, please describe:
No live entertainment is proposed, however, there will be
wall-mounted televisions for patron viewing.

Parking impacts. Please answer the following:

1. What percent of patron parking can be accommodated off-street? (check one)
 100%
 75-99%
 50-74%
 1-49%
 No parking can be accommodated off-street

2. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends? (check one)
 All
 75-99%
 50-74%
 1-49%
 None

3. What is the estimated peak evening impact upon neighborhoods? (check one)
 No parking impact predicted
 Less than 20 additional cars in neighborhood
 20-40 additional cars
 More than 40 additional cars

Litter plan. The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

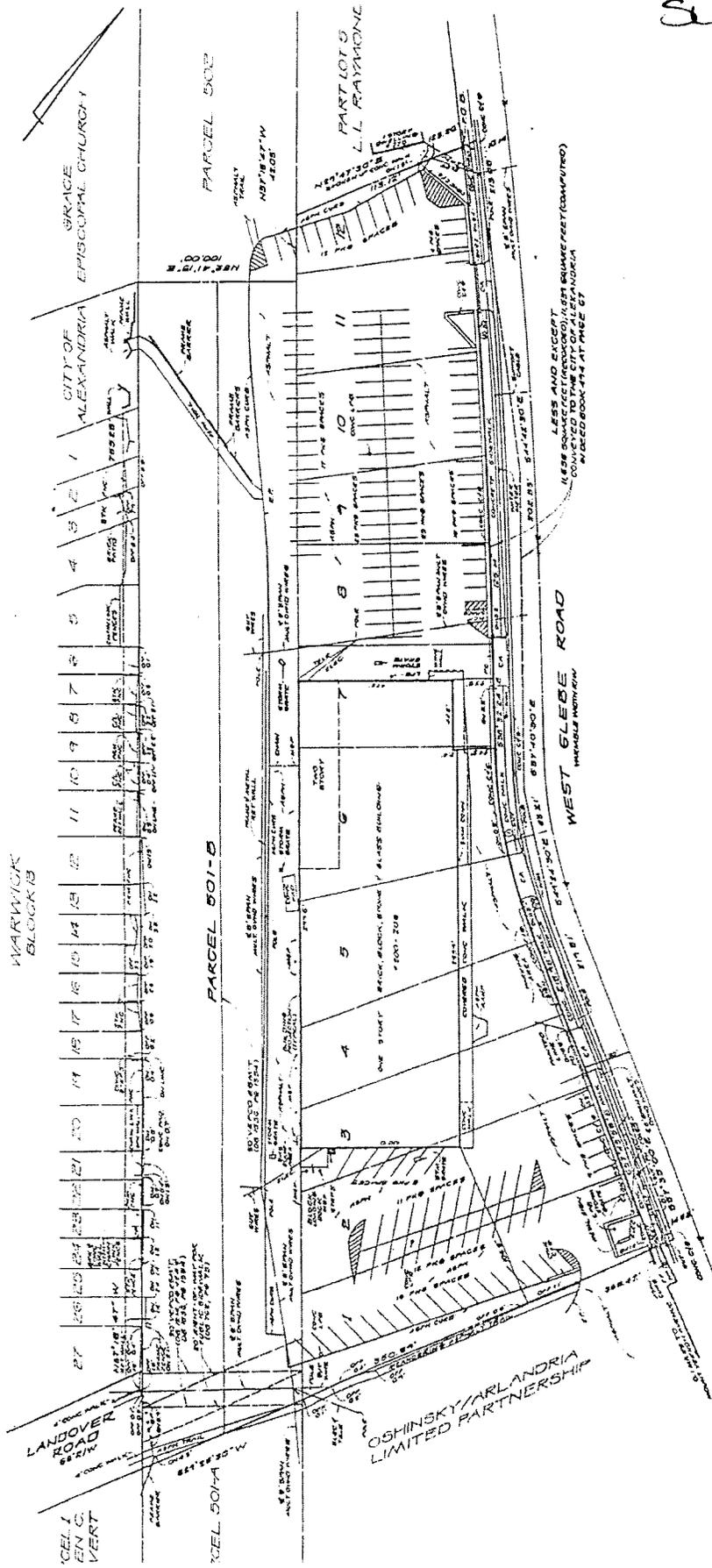
Alcohol Consumption and Late Night Hours. Please fill in the following information.

1. Maximum number of patrons shall be determined by adding the following:
100 Maximum number of patron dining seats
+ Maximum number of patron bar seats
+ Maximum number of standing patrons
= 100 Maximum number of patrons

2. Maximum number of employees by hour at any one time

3. Hours of operation. Closing time means when the restaurant is empty of patrons.(check one)
 Closing by 8:00 PM
 Closing after 8:00 PM but by 10:00 PM
 Closing after 10:00 PM but by Midnight
 Closing after Midnight

4. Alcohol Consumption (check one)
 High ratio of alcohol to food
 Balance between alcohol and food
 Low ratio of alcohol to food



GRACE EPISCOPAL CHURCH

CITY OF ALEXANDRIA

WARWICK BLOCK B

PARCEL 501-B

WEST GLEBE ROAD

OSHINSKY/ARLANDRIA LIMITED PARTNERSHIP

LESS AND EXCEPT CONVEYED TO THE CITY OF ALEXANDRIA DEED BOOK 474 AT PAGE 67

LANDOVER ROAD

CELL 501-A

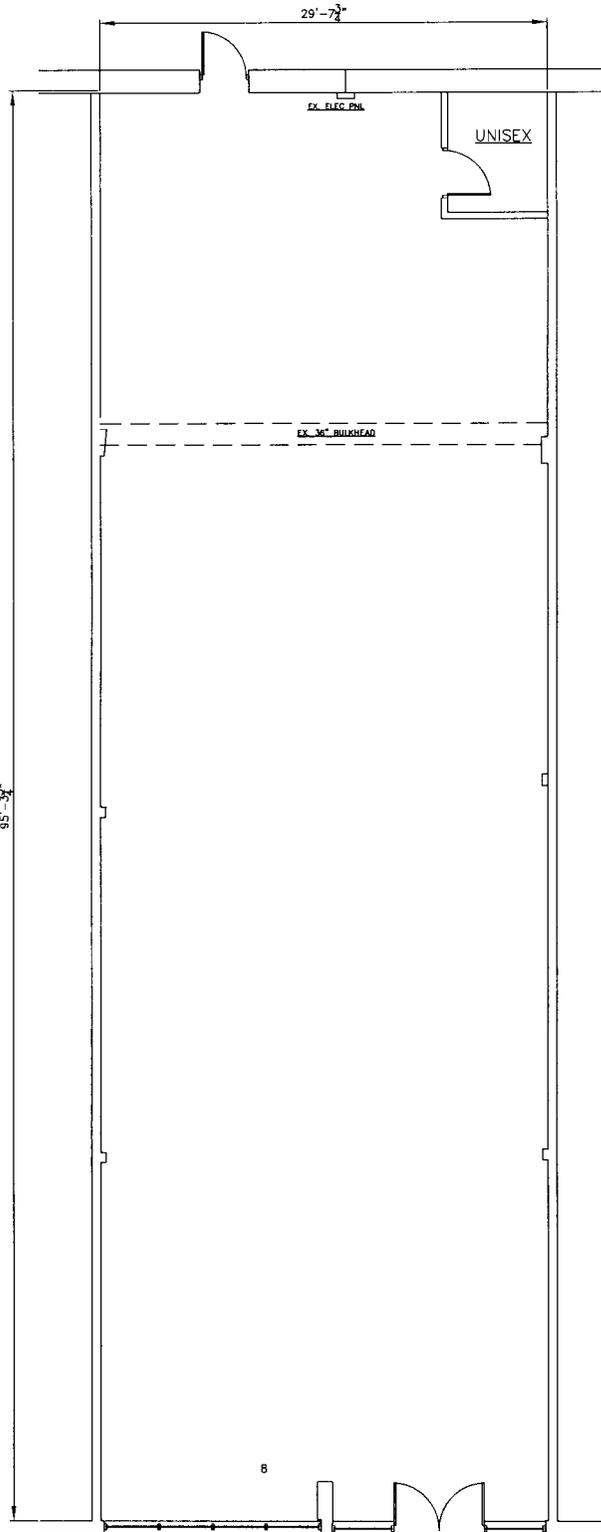
CELL 501-C

PART LOTS 9, 10, 11

PART LOTS 1, 2, 3, 4, 5, 6, 7, 8

Sup 2011-0045

REAR DELIVERY DRIVE



EXISTING
ADJACENT
TENANT

EXISTING
ADJACENT
TENANT

FRONT DRIVE PARALLEL TO GLEBE ROAD



EXISTING FLOOR PLAN



ARCHITECT
 FRY AND WELCH ASSOC., PC
 7100 ALASKA AVENUE, NW
 WASHINGTON D.C. 20012
 TEL: 202 722 9239
 FAX: 202 722 5477
 EMAIL: fryandwelch@yahoo.com

MECHANICAL, ELECTRICAL,
 PLUMBING & FIRE PROTECTION
 KES ENGINEERING, INC.
 15300 SPENCERVILLE CT. ST 202
 BURTONSVILLE, MD 20866
 TEL: 301 421 0276
 FAX: 301 421 9119
 EMAIL: kesulth@kesengineers.com

No.	REVISIONS	DATE

PROJECT:

TENANT FIT-OUT

**RESTAURANT
 FOR MARCUS
 WILLIAMS**

212 W. GLEBE ROAD
 ARLINGTON, VA 22305

SHEET TITLE:

**EXISTING
 PLAN**

SDE PROJECT NO:

PROJECT NO:

DATE: 06-19-2011

SCALE: AS NOTED

SHEET NO:

X-1

3.) Narrative Description

The Applicant, Marcus Williams, is requesting a Special Use Permit (SUP) in order to establish a full service international foods restaurant and market, called "The Blend" in the Arlandria area of Alexandria. The proposed restaurant will be located in the center of the Glebe Road Shopping Center at 206 W. Glebe Road and the specific restaurant address will be 212 W. Glebe Road.

The Blend proposes a diverse menu incorporating an array of popular flavors from various cultures such as the Caribbean, Ethiopian, Spanish and American. The restaurant menu proposes to include breakfast items, sandwiches, soups and stews, salads, desserts and beverages. The SUP application is requesting permission for the sale of alcohol for on-premise consumption only with a low ratio of alcohol to food. Please see a draft of the proposed menu attached with the application.

The majority of the foods will be prepared fresh by chefs on-site and some pre-packaged foods will be sold. The Blend also proposes to include a small meat market for patrons to purchase for their own preparation at home. It is anticipated that only about twenty percent of the business will be attributed to this sale of specialty meats and fish from the fresh deli case.

Seating in the approximately 2,830 square foot restaurant space is proposed to be accommodated as booths, with a maximum capacity of 100 total seats. A maximum of 14 employees/personnel are proposed to be on the site during the course of any given day, with a maximum of 7 persons on site per shift. The Applicant requests hours of operation from 6:00 AM to 11:00 PM seven days per week. At the Blend, customers will order at the counter and then take their meal to the dining room seating area. The Blend also proposes to incorporate carry-out service for patrons as well as one delivery vehicle for delivery service in the local vicinity. Parking for the restaurant is accommodated fully on the shopping center site in the surface parking lot.

The Blend looks forward to offering a diverse selection of international foods and becoming a part of the Alexandria community in this vibrant Arlandria neighborhood.

Menu**Jamaican**

Oxtails, stew beef, brown stew chicken, curry chicken, curry goat, jerk chicken, jerk pork, brown stew fish, fried fish, steam fish, rice & peas, boiled dumping, cassava, chicken and beef patty, curry shrimp, callaloo stuffed baked fish, stew peas and meat loaf.

Ackee & saltfish, rundown, escoveitched fish, saltfish fritters, banana fritters, callaloo & codfish, okra & saltfish, liver, bully beef, cornmeal porridge, banana porridge, plantain porridge, peanut porridge, hominy porridge, fried plantains, dumplings, bammy, festival and eggs & sardines.

Red peas soup, fish tea soup, cream of pumpkin soup, chicken soup, cow foot soup and pepper pot soup.

Ethiopian

Doro wot, awaze tibs, key wot firfir and shrimp wot.

Enqulal fitfit and enqulal siqa and atkilt wot, difo and buticha.

Spanish

Gorditas, burritos, beef taco salad, chicken taco salad, red beans and yellow rice.

American

Beef ribs, fried chicken, rotisserie chicken, barbeque chicken, fried fish, meat loaf, turkey burger, hamburger, cheese burger, cheese steak, hot dog, chilli sauce, French fries, gumbo, macaroni & cheese and corn bread.

Corn beef sandwich, roast beef sandwich, pastrami sandwich, turkey sandwich, ham sandwich and tuna sandwich.

Chicken, tuna and turkey salad.

Eggs, pancake, waffle, home fries, grits, sausage, bacon and bagel.

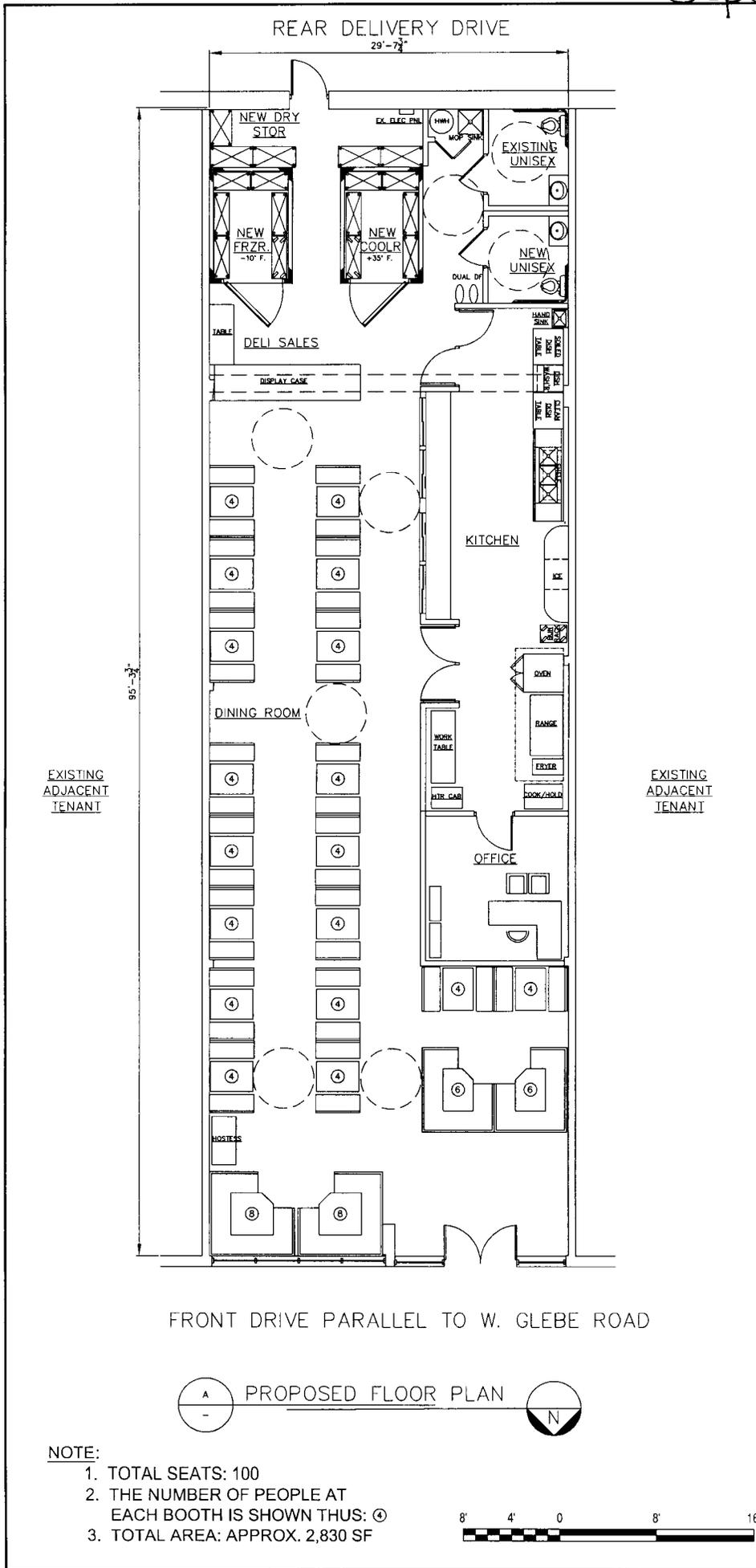
Desserts

Brownies, layered cake, cinnamon roll, coffee roll, rum cake, carrot cake, Johnny cake, bread pudding, spice bun, scone, coco bread, cheese cake, ginger loaf, pumpkin pie, sweet potato pie and apple pie

Beverages

Jamaican mai tai, rum punch, pineapple orange, fruit drink, irish moss, soda, bottle water, ice tea, hot tea, cappuccino, expresso, latte, Jamaican coffee, Ethiopian coffee and smoothies.

Sup 2011-0445



ARCHITECT
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No.	REVISIONS	DATE

PROJECT:
 TENANT FIT-OUT
**RESTAURANT
 FOR MARCUS
 WILLIAMS**
 212 W. GLEBE ROAD
 ARLINGTON, VA 22305

SHEET TITLE:
**PROPOSED
 PLAN**

SDE PROJECT NO:
 PROJECT NO:
 DATE: 06-19-2011
 SCALE: AS NOTED

SHEET NO:
A-1

- NOTE:**
1. TOTAL SEATS: 100
 2. THE NUMBER OF PEOPLE AT EACH BOOTH IS SHOWN THUS: ④
 3. TOTAL AREA: APPROX. 2,830 SF

